

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	WINDJAMMER GALLEY	21	1	No	PEELING SEALANT WAS NOTED ON THE EXTERIOR OF THE HALO HEAT UNIT. Replacement of sealant in progress
2	WINDJAMMER GALLEY	21	1	No	THE DATA PLATES ON THE FLAT TOP GRILLS WERE PEELING OFF OF THE UNITS. New Data plates have been installed
3	WINDJAMMER GALLEY	33	0	No	PEELING SEALANT WAS NOTED IN THE VENTILATION HOODS ABOVE EQUIPMENT. Replacement in progress PEELING SEALANT WAS NOTED ON THE BULKHEAD BY THE BAINE MARIE. Replacement in progress
4	WINDJAMMER GALLEY	30	0	No	A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE CREW TOILET ROOM. Corrected and replaced
5	POTABLE WATER	06	0	No	THE DISTRIBUTION ANALYZER CHART RECORDER CHART WAS NOT CHANGED ON MAY 1, 2003. APRIL 30 AND MAY 1 WERE RECORDED ON THE SAME CHART. Noted and corrected
6	POTABLE WATER	06	0	No	THE ENGINEER IN CHARGE OF POTABLE WATER STATED THAT THE BACK-UP PUMP FOR THE DISTRIBUTION SYSTEM DOES NOT HAVE AN AUTOMATIC SWITCH OVER IN CASE ONE PUMP FAILS. INSTEAD, IF THE LEVEL OF FREE CHLORINE RESIDUAL AS MEASURED BY THE ANALYZER REACHES 0.5 PPM OR BELOW, AN ALARM SOUNDS IN THE ENGINE CONTROL ROOM AND THE ENGINEER MUST GO TO THE CHLORINATION POINT IN THE ENGINE ROOM AND, IF NECESSARY, MANUALLY SWITCH THE PUMP Automatic switch is in place and fully function.
7	WHIRLPOOLS	*	0	No	THE WATER SAMPLES FOR THE WHIRLPOOLS ARE TAKEN IN THE PUMP ROOMS. THE SAMPLE COCK IS LOCATED ON THE SUPPLY LINE TO THE WHIRLPOOLS. THE ONLY TIME A SAMPLE IS TAKEN FROM THE WHIRLPOOL ITSELF IS IF THE BROMINE LEVEL IS LOW AS MEASURED IN THE PUMP ROOM. IT IS SUGGESTED THAT, IF THIS PRACTICE WILL CONTINUE, INSTALL THE SAMPLE COCK ON THE RETURN LINE FROM THE WHIRLPOOLS, RATHER THAN ON THE SUPPLY LINE. THIS WILL GIVE A MORE ACCURATE READING OF THE ACTUAL BROMINE LEVELS IN THE WHIRLPOOLS.
8	SOLARIUM BAR	29	0	Yes	THE HANDWASH SINK FOR THIS BAR IS LOCATED IN THE PANTRY AND REQUIRES PASSAGE THROUGH A CLOSED DOOR. During operation hours the door will be kept open permanently IT WAS STATED BY THE BAR MANAGER THAT THIS DOOR STAYS OPEN DURING OPERATION.
9	DECK 5 MAIN GALLEY	25	0	No	DAMP RAGS WERE NOT STORED IN EITHER THE WASH, RINSE OR SANITIZING SOLUTIONS. Crew in this area has been trained properly
10	DECK 5 MAIN GALLEY	25	0	No	A RAG WAS FOUND UP ON THE EXHAUST HOOD OVER THE FRYER. Crew in this area has been trained properly
11	ROOM SERVICE PANTRY	38	0	No	THE BRAVILOR BONAMAT COFFEE MACHINE WAS MARKED "OUT OF ORDER".

Machine was temporary out of service for maintenance

12	DECK 5 MAIN GALLEY	26	0	Yes
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THE COILS ON THE FRYER WERE ENCRUSTED WITH A CARBONIZED RESIDUE.

Has been removed and cleaned

13	DECK 5 MAIN GALLEY	20	2	No
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THE REFRIGERATION UNIT 5.21 HAD AN AMBIENT TEMPERATURE OF 47°F.

Defrosting cycle has been adjusted and door looked during morning hours

14	DECK 5 MAIN GALLEY	16	0	Yes
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THERE WAS SOME CHEESE WITH AN INTERNAL TEMPERATURE OF 48°F.

No repeat violation was found after temperature where adjusted

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15	FOOD SERVICE GENERAL	21	1	No	
	THERE WAS LOOSE SEALANT NOTED UP IN THE EXHAUST HOODS AND ON THE NON-FOOD CONTACT SURFACES OF GALLEY EQUIPMENT. Maintenance schedule has been implemented and frequent repair takes place as per schedule				
16	DECK 5 POTWASH	38	0	No	
	THE POTWASH UNIT WAS MARKED "NOT IN USE". Due to water conservation in Alaska several units are not in use				
17	DECK 5 BAKERY	20	2	No	
	THE COLLAR OF THE FLOOR MIXER COULD NOT BE REMOVED. THE LAST TIME IT HAD BEEN SERVICED WAS TWO MONTHS AGO. New cleaning and checking procedures have been emphasized				
18	DECK 5 BAKERY	20	2	No	
	CORROSION WAS NOTED IN THE FOUR TIER BAKERY OVEN. Currently looking into purchase new inlet for the oven				
19	DECK 5 COLD PANTRY	38	0	No	
	THE UNDERCOUNTER REFRIGERATOR 5.25 WAS MARKED "OUT OF ORDER". Out of service for maintenance reason				
20	DECK 5 POT WASH	22	0	No	
	THE WALL MOUNTED THERMOMETER HAD CONDENSATE WITH THE MECHANISM. New thermometer has been installed				
21	DECK 4 MAIN GALLEY - PASTRY	20	2	No	
	THE SEAL INSIDE OF THE HOBART MICROWAVE WAS PEELING AND MISSING IN SOME AREAS. Requested special sealant for repair				
22	DECK 4 MAIN GALLEY	22	0	No	
	THE SANITIZING SOLUTION WAS VERY CLOUDY. Cleaning personal was instructed to change more frequently				
23	DECK 4 MAIN GALLEY	38	0	No	
	THE REFRIGERATION UNIT 4.6 WAS MARKED "OUT OF ORDER". Out of service for maintenance reason				
24	DECK 4 MAIN GALLEY	21	1	No	
	MOST OF THE HALO HEAT UNITS HAD DIFFICULT TO CLEAN SURFACES DUE TO EXCESSIVE SEALANT. Replacement of sealant in progress				
25	DECK 4 MAIN GALLEY	21	1	No	
	THE LABEL WAS PEELING OFF THE COMBITHERM OVENS. Order for new data plates is pending				
26	DECK 4 MAIN GALLEY	38	0	No	
	THE REFRIGERATION UNIT R-4.16 WAS MARKED "OUT OF ORDER". Out of service for maintenance reason				
27	DECK 4 WAREWASH	22	0	No	
	THE FINAL RINSE NOZZLES ON THE FLIGHT TYPE WAREWASH MACHINE HAD AN ERRATIC SPRAY PATTERN. Corrected				
28	FOOD SERVICE GENERAL	20	2	No	
	SEVERAL OF THE PLATE COVERS HAD AREAS THAT WERE DIFFICULT TO CLEAN.				

All covers have been checked and damaged ones disposed

29 CREW GALLEY

38

0

No

THE ICE MACHINE IC-2.3 WAS MARKED "OUT OF ORDER"

Was closed down for sanitizing purpose

30 DECK 5 WAIT STATION

28

0

No

COFFEE CARAFES WERE NOT STORED INVERTED.

Corrected and stored properly now

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
31	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .